



## BREAKFAST MENU

### Specialties

**Made to Order Omelet \$14.99**

*Made to Order Omelet with your Choice of Potatoes or Grits*

**PI Breakfast \$12.99**

*Two Eggs and your Choice of Bacon, Sausage, or Ham served with Texas Toast*

**Eggs Benedict \$13.99**

*Two Poached Eggs, your Choice of Bacon, Sausage, or Ham served on an English Muffin with Hollandaise Sauce, and side of Home Fries or Grits*

**PI Biscuit Sandwich \$ 10.99**

*Two Eggs, your Choice of Bacon, Chicken Sausage, or Ham on a Biscuit served with a side of Home Fries*

**Steak and Eggs \$24.99**

*8 oz. Hanger Steak and Two Eggs served with Home Fries or Grits, Texas Toast and Jam*

### Sweet Treats

**Pancake Stack \$7.99**

*Plain or your choice of Blueberries or Chocolate Chips*

**French Toast \$7.99**

**Belgium Waffle \$7.99**

### Lighter Options & Side Orders

**Fresh Fruit Salad \$5.99**

**Yogurt \$3.49**

**Granola \$2.99**

**Grits \$3.99**

**Home Fries \$3.99**

**One Egg \$1.49**

**Texas Toast & Jam \$2.49**

**Biscuits \$4.49**

**Gluten Free Toast \$4.49**

**Tomato Slices \$2.59**

**Bacon or Ham \$4.99**

**Chicken Sausage \$4.99**



## DINNER MENU

### Starters

#### Breadbasket \$12

*Homemade Cheese Biscuits & Cornbread served with Cinnamon Honey Butter*

#### Charcuterie \$36

*Chef's Selection of Assorted Meats and Cheeses, Whole Grain Mustard, Seasonal Jams and Crackers*

#### \*Crispy Octopus \$22

*Miso Slaw, Asian Herbs and Korean BBQ Glaze*

#### \*Fritto Misto \$22

*Crispy Oysters, Shrimp, Okra, Green Tomatoes, Served with Hot Sauce Aioli*

#### \*Charred Lamb Chops \$25

*Two Lamb Chops with Hummus, Arugula, Harissa Vinaigrette and Olive Relish*

#### \*Artichoke and Crab Dip \$24

*Creamy Artichoke and Crab Dip served With Toasted Focaccia*

### Salads

#### Baby Iceberg Salad \$14

*Tomato, Bacon, Red Onion, Bleu Cheese Crumbles and Buttermilk Herb Dressing*

#### Burrata Salad \$16

*Georgia Baby Greens, Candied Pecans, Fresh Peaches, and Smoked Peach Vinaigrette*

#### Caesar Salad \$15

*Baby Kale, Asiago Cheese, Brown Butter Croutons, and Parmesan Dressing*

#### Additions

6 oz. Steak \$15

7 oz. Chicken Breast \$10

6 oz. Salmon \$12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## DINNER MENU

### Entrée

#### **\*Ribeye \$65**

*14 oz. Ribeye Served with Whipped Potatoes, Charred Broccoli, Bone Marrow Butter and Bourdalaise*

#### **\*8595 Smash Burger \$25**

*Roasted Garlic Dijonaise, Tomato, Lettuce, Shaved Onion, American Cheese, House Pickles on a Toasted Potato Bun, Served with Housemade Fries*

#### **8595 Fried Chicken \$30**

*Half Fried Chicken served with Mac & Cheese and Smoked Turkey Collard Greens*

#### **\*Pan Roasted Salmon \$40**

*Carrot Puree, Citrus, Fennel, and Frissee Salad, Mandarin Orange Gastrique*

#### **Braised Short Rib \$45**

*Baby Root Vegetables, Potato Puree, and Bourgogne Short Rib Au Jus*

#### **\*Shrimp and Grits \$35**

*White Shrimp, Stone Ground Grits, Bacon Lardons, and Smoked Tomato Broth*

#### **Pasta Primavera \$24**

*Penne Pasta, Summer Squash, Red Onion, Cherry Tomato, Broccoli Tops, with a Herb White Wine Sauce*

#### **Confit Duck Leg \$34**

*Crispy Confit Duck Leg, Baby Bok Choy, Cherry Duck Jus*

#### **\*Seared Flounder \$38**

*Roasted Sweet Corn, Cherry Tomato, Baby Butter Beans, Fine Herbs and Sweet Corn Broth*

#### **\*Molasses Brine Pork Tenderloin \$38**

*10 oz. Pork Tenderloin served with Celery Root Puree, Sautéed Swiss Chard, Peach Mustard and Pork Jus*

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## SATURDAY & SUNDAY BRUNCH MENU

### Entrées

#### Made to Order Omelet \$15

*Made to Order Omelet with your Choice of Potatoes or Grits*

#### Mr. Partridge Breakfast \$18

*Two Eggs any Style with a Choice of Grits or Home Fries, Smoked Bacon or Chicken Sausage*

#### Fried Chicken Biscuit \$15

*Fried Chicken on a Biscuit with Pimento Cheese. Served with Two Eggs and House Potatoes*

#### Smoked Salmon Benedict \$22

*Two Poached Eggs, Classic Hollandaise, served with a Simple Salad and House Potatoes*

#### Chicken And Waffle \$28

*Three Whole Chicken Wings in a Smokey Hot Honey Sauce served on a Waffle*

#### Steak and Eggs \$28

*8 oz. Hanger Steak with Two Eggs, House Potatoes and Chimichurri*

#### Beef Short Rib and Potato Hash \$24

*Served with Two Eggs*

#### Shrimp and Grits \$28

*Blackened Shrimp, Peppers, Onions, and Sausage with a Smoked Tomato Cream Sauce*

#### 8595 Burger \$22

*8 oz. House Patty with House Made Pickles, Bacon Jam, Tillamook Cheese, Bib Lettuce and Tomato on a Toasted Potato Bun with House-Cut Fries*

#### Classic Fried Chicken Cobb Salad \$24

*Southern Fried Chicken Breast with Chopped Romaine, Cheddar Cheese, Cucumber, Tomato, Avocado, Red Onion, Hard Boiled Egg and Crumbled Bacon served with Ranch Dressing*



## SATURDAY & SUNDAY BRUNCH MENU

### Sweet Treats

Pancake Stack \$7.99

*Plain or your choice of Blueberries or Chocolate Chips*

French Toast \$7.99

Belgium Waffle \$7.99

### Lighter Options & Side Orders

Fresh Fruit Salad \$5.99

Yogurt \$3.49

Granola \$2.99

Grits \$3.99

Home Fries \$3.99

One Egg \$1.49

Thick Toast & Jam \$2.49

Gluten Free Toast \$4.49

Tomato Slices \$2.59

Bacon or Ham \$4.99

Chicken Sausage \$4.99

Spicy Ailoli \$2.49

### Our History

*Perched on the Hill in Augusta's historic Summerville district, The Partridge Inn traces its roots to a private residence built in the early 1800s. At the turn of the twentieth century, hotelier Morris W. Partridge transformed the home into a winter retreat for travelers escaping the cold of the Northeast, and the hotel officially opened in 1910. Its verandahs and gracious rooms soon made it one of the South's most celebrated destinations, and in 1923 the inn hosted a gala for President Warren G. Harding that the Augusta Chronicle called the greatest banquet in the city's history.*

*After decades of changing fortunes, civic leaders in Augusta saved the building from demolition and it reopened as a hotel in 1988, restoring the grandeur that defines it today as part of the Curio Collection by Hilton.*

*Our restaurant, 8595, carries a piece of that heritage in its name. From 1785 to 1795, Augusta served as the capital of Georgia, and those ten years, the 85 and the 95, inspired our tribute to the city's spirited beginnings. Here, locally sourced ingredients and a modern touch celebrate the flavor of Augusta, then and now.*

*Thank you for allowing The Partridge Inn to be a part of your story.*

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